

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

1-19 (canceled).

20. (withdrawn): ~~Process~~ A process for the manufacture of bread-making ~~doughs~~ dough aromatized with cinnamon comprising the use of a ~~new~~ baker's yeast selected from the group consisting of the baker's ~~yeasts~~ yeast having good general performance in not delayed bread-makings, resistant ~~with respect to the~~ stress caused by freezing when ~~they~~ are used in sweetened doughs, and ~~not giving rise to the appearance of which does not~~ produce off-flavors in the presence of cinnamon, ~~or selected from the group consisting of the new baker's yeasts~~ yeast obtained by ~~the~~ a process comprising ~~the use~~ using as a starting strain, ~~of one of the strains of the group comprising the strains~~ a strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422), ~~and the similar strains to the said strains~~ CNCM I-2421 and CNCM I-2422, and ~~the~~ baker's yeast strains obtained by clean inactivation of ~~the~~ PAD1 gene(s).

21. (withdrawn): ~~Process~~ A process for the manufacture of frozen sweetened ~~doughs~~ dough pieces comprising ~~the use of~~ using a new baker's yeast selected from the group consisting of the baker's ~~yeasts~~ yeast having good general performance in not delayed bread-

makings, and resistant with respect to the stress caused by freezing when they are used in sweetened doughs, and not giving rise to the appearance of which does not produce off-flavors in the presence of cinnamon, or selected from the group consisting of the new baker's yeasts yeast obtained by the process comprising ~~the use~~ using as a starting strain of one of the strains of the group comprising the strains a strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422), and the similar strains to the said strains CNCM I-2421 and CNCM I-2422, and the baker's yeast strains obtained by the clean inactivation of the PAD1 gene(s).

22. (withdrawn): ~~Process~~ A process for the production of breadmaking doughs ~~dough~~ according to claim 20 wherein the ~~new~~ baker's yeast used is in the form of a frozen intermediate dry yeast product.

23-24. (canceled).

25. (withdrawn): ~~Process~~ A process for the production of breadmaking doughs ~~dough~~ according to claim 21 wherein the baker's yeast used in is the form of a frozen intermediate dry yeast product.

26. (new): A baker's yeast which:

- has good general performance in bread-making processes that do not comprise a freezing or a deep-freezing step,
- is resistant to stress caused by freezing when used in sweetened doughs and

- does not produce bad taste or off-flavors in the presence of cinnamon.
27. **(new):** The baker's yeast according to claim 26:
- which further provides gas release results based upon fermentometer tests A₁, A₅ and A₆ carried out with a Burrows and Harrison fermentometer at least equivalent to gas release results obtained with a control yeast produced by a process as described in Reed et al, Chapter 6, Baker's Yeast Production, Yeast Technology, 2nd Ed., 1991, using a strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, under the number I-2412 (CNCM I-2412) as the starting strain,
 - and which when used to produce dough having a formulation of sweet Danish pastries, comprising 18% sugar by weight with respect to a total amount of flour, whereby said dough is frozen for 100 days at - 20 °C and thereafter thawed,
 - provides a total gas release measured with a zytomachygraphe for 2 hours and 30 minutes at 27 °C, of at least 20 % higher than said control yeast in a dough of the same formulation and frozen and thawed under the same conditions, and
 - provides a proof time of said dough measured at 35 °C of at least 10 % lower than the proof time obtained with said control yeast in a dough of the same formulation and frozen and thawed under the same conditions.
28. **(new):** The baker's yeast according to claim 26 obtained by a process comprising using as a starting strain, a strain deposited according to the Budapest Convention with the

“Collection Nationale de Cultures de Microorganismes”, Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, under the number I-2421 (CNCM I-2421).

29. (new): The baker’s yeast according to claim 26 obtained by a process comprising using as a starting strain, a strain deposited according to the Budapest Convention with the “Collection Nationale de Cultures de Microorganismes”, Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, under the number I-2422 (CNCM I-2422).
30. (new): The baker’s yeast according to claim 26 obtained by a process comprising using as a starting strain, a strain selected from the group consisting of strains similar to strains deposited according to the Budapest Convention with the “Collection Nationale de Cultures de Microorganismes”, Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422), wherein said similar strains share all properties common to strains CNCM I-2421 and CNCM I-2422 and/or satisfy selection tests S1, S2 and S3.
31. (new): The baker’s yeast according to claim 26 obtained by a process comprising using as a starting strain, a baker’s yeast strain, which is obtained by clean inactivation in a strain of a baker’s yeast which is resistant to stress caused by freezing of PAD1 gene(s) encoding phenylacrylic acid decarboxylase, wherein said clean inactivation is a modification which cuts out expression of inactivated genes without leading to expression of a heterologous gene.

32. **(new):** The baker's yeast according to claim 26 obtained by a process comprising two or more consecutive cycles of cultivation and providing a discontinuous inflow of molasses during the whole or part of the last cycle of cultivation.
33. **(new):** The baker's yeast according to claim 26 obtained by a process comprising:
- (1) using as a starting strain, a strain selected from the group consisting of:
 - strains deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422),
 - strains similar to said strains CNCM I-2421 and CNCM I-2422, wherein said similar strains share all properties common to strains CNCM I-2421 and CNCM I-2422 and/or satisfy selection tests S1, S2 and S3, and
 - baker's yeast strains obtained by clean inactivation of PAD1 gene(s) in a strain of a baker's yeast which is resistant to stress caused by freezing, and
 - (2) cultivating said starting strain according to a process comprising two or more consecutive cycles of cultivation and providing a discontinuous inflow of molasses during the whole or part of the last cycle of multiplication of said starting strain.
34. **(new):** The baker's yeast according to claim 26 wherein said baker's yeast is in the form of a frozen active intermediate dry yeast product having between 70 and 80 % dry matter.
35. **(new):** The baker's yeast according to claim 26 wherein said baker's yeast is in the form of a frozen active intermediate dry yeast product having between 70 and 80 % dry matter

and provides the following gas releases in fermentometer tests A₁, A₅, A₆ carried out with a Burrows and Harrison fermentometer:

test A₁ 170 ml to 190 ml in two hours,

test A₅ 110 ml to 130 ml in two hours,

test A₆ 115 ml to 140 ml in two hours.

36. (new): The baker's yeast according to claim 26 obtainable by a process comprising using as a starting strain, a strain selected from the group consisting of:

- strains deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422),
- strains similar to said CNCM I-2421 and CNCM I-2422 strains wherein said similar strains share all properties common to strains CNCM I-2421 and CNCM I-2422 and/or satisfy selection tests S1, S2 and S3, and
- baker's yeast strains obtained by clean inactivation of PAD1 gene(s) in a strain of a baker's yeast which is resistant to stress caused by freezing,

wherein said baker's yeast is in the form of a frozen intermediate active dry yeast product having between 70 and 80 % dry matter and provides the following gas releases in fermentometer tests A₁, A₅, A₆ carried out using a Burrows and Harrison fermentometer:

test A₁ 170 ml to 190 ml in two hours,

test A₅ 110 ml to 130 ml in two hours,

test A₆ 115 ml to 140 ml in two hours.

37. (new): A baker's yeast in the form of particles of intermediate frozen active dry yeast having between 70% and 80% dry matter which

- has good general performance in bread-making processes that do not comprise a freezing or a deep-freezing step,
- is resistant to stress caused by freezing when used in sweetened doughs and
- does not produce a bad taste or off-flavors in the presence of cinnamon

and which provides the following gas releases in fermentometer test A₁, A₅ and A₆ carried out using a Burrows and Harrison fermentometer:

test A₁ 170 ml to 190 ml in two hours,

test A₅ 110 ml to 130 ml in two hours,

test A₆ 115 ml to 140 ml in two hours,

and which are obtainable by a process comprising:

(1) using as a starting strain, a strain selected from the group consisting of:

- strains deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422),
- strains similar to said strains CNCM I-2421 and CNCM I-2422 wherein said similar strains share all properties common to CNCM I-2421 and CNCM I-2422 strains and/or satisfy selection tests S1, S2 and S3, and

- baker's yeast strains obtained by clean inactivation of the PAD1 gene(s) in a strain of a baker's yeast which is resistant to stress caused by freezing, and
 - (2) cultivating said starting strain according to a process comprising two or more consecutive cycles of cultivation and providing a discontinuous inflow of molasses during the whole or part of the last cycle of multiplication of said starting strain.
38. **(new):** A baker's yeast strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, FRANCE, under the number I-2421 (CNCM I-2421).
39. **(new):** A baker's yeast strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, FRANCE, under the number I-2422 (CNCM I-2422).
40. **(new):** A baker's yeast strain obtained by clean inactivation of the PAD1 gene(s) in a strain of baker's yeast which is resistant to stress caused by freezing.
41. **(new):** A process for the preparation of baker's yeast comprising using as a starting strain, a strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, under the number I-2421 (CNCM I-2421).

42. **(new):** A process for the preparation of baker's yeast comprising using as a starting strain a strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, under the number I-2422 (CNCM I-2422).
43. **(new):** A process for the preparation of baker's yeast comprising using as a starting strain, a strain selected from the group consisting of:
- strains similar to strains deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, Paris, under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422) wherein said similar strains share all properties common to CNCM I-2421 and CNCM I-2422 strains and/or satisfy selection tests S1, S2 and S3, and
 - baker's yeast strains obtained by clean inactivation of the PAD1 gene(s) in a baker's yeast which is resistant to stress caused by freezing.
44. **(new):** A process for the preparation of baker's yeast according to claim 41 wherein said starting strain is cultivated according to a process comprising two or more consecutive cycles of cultivation and providing a discontinuous inflow of molasses during the whole or part of the last cycle of cultivation.
45. **(new):** A process for the preparation of baker's yeast according to claim 42 wherein said starting strain is cultivated according to a process comprising two or more consecutive cycles of cultivation and providing a discontinuous inflow of molasses during the whole or part of the last cycle of cultivation.

46. (new): A process for the preparation of baker's yeast according to claim 43 wherein said starting strain is cultivated according to a process comprising two or more consecutive cycles of cultivation and a discontinuous inflow of molasses during the whole or part of the last cycle of cultivation.
47. (new): The baker's yeast according to claim 27, which when used to produce the dough having a formulation of sweet Danish pastries, comprising 18% sugar by weight with respect to a total amount of flour, whereby said dough is frozen for 100 days at -20°C and thereafter thawed,
- provides a total gas release measured with a zymotachygraphe for 2 hours and 30 minutes at 27°C of at least 30% higher than the control yeast in a dough of the same formulation and frozen and thawed under the same conditions, and
 - provides a proof time of said dough measured at 35°C of at least 15% lower than the proof time obtained with said control yeast in a dough of the same formulation and frozen and thawed under the same conditions.
48. (new): The baker's yeast according to claim 27 which when used to produce the dough having a formulation of sweet Danish pastries, comprising 18% sugar by weight with respect to a total amount of flour, whereby said dough is frozen for 100 days at -20°C and thereafter thawed,
- provides a total gas release measured with a zymotachygraphe during 2 hours and 30 minutes at 27°C of at least 40% higher than the control yeast in a dough of the same formulation and frozen and thawed under the same conditions, and

- provides a proof time of said dough measured at 35°C of at least 20% lower than the proof time obtained with said control yeast in a dough of the same formulation and frozen and thawed under the same conditions.
- 49. (new):** The baker's yeast according to claim 34, wherein said baker's yeast is in the form of a frozen intermediate active dry yeast product having between 72 and 78% dry matter.
- 50. (new):** The baker's yeast according to claim 34, wherein said baker's yeast is in the form of a frozen intermediate active dry yeast product having between 74 and 78% dry matter.
- 51. (new):** The baker's yeast according to claim 35, wherein said baker's yeast is in the form of a frozen intermediate active dry yeast product having between 72 and 78% dry matter.
- 52. (new):** The baker's yeast according to claim 36, wherein said baker's yeast is in the form of a frozen intermediate active dry yeast product having between 72 and 78% dry matter.
- 53. (new):** The baker's yeast according to claim 37, wherein said baker's yeast is in the form of a frozen intermediate active dry yeast product having between 72 and 78% dry matter.